

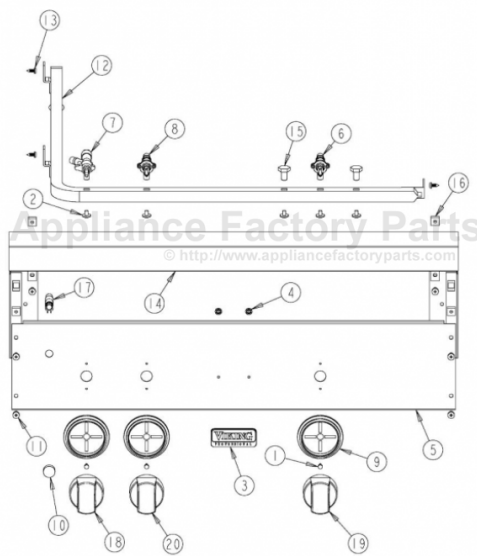
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VIKING VGIQ3002RT Owner's Manual

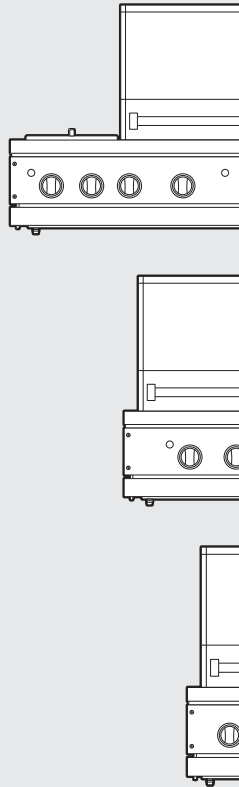
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(050311)

Congratulations

Congratulations and welcome to the elite world of Viking ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art grill.

Your Viking appliance is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with the care and operation of your grill.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-VIKING1.

We appreciate your choice of a Viking grill and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of Viking products, contact your dealer or visit us online at vikingrange.com.

Warnings

⚠️ WARNING

To reduce the risk of fire, electric shut-off valves must be installed. Follow these basic precautions before using the grill or side burners.

⚠️ WARNING



EXPLOSION HAZARD
Do not use the grill as a broiler. Do not use the grill to broil flammable materials. Do not use the grill to broil from combustible materials. Do not use the grill to broil flammable vapors and oils. Do not use the grill to broil so can result in death.

⚠️ WARNING

Before lighting the burners inspect the gas lines, hoses, or hose. If there is evidence of cuts, leaks, or damage, the hose must be replaced prior to use. Always keep the grill far away from the grill as possible when lighting the burners.

⚠️ WARNING



ELECTRICAL SAFETY
This unit is equipped with a ground fault circuit interrupter (GFCI) for your protection. The unit should be plugged into a grounded receptacle. The grounding prong should be inserted into the grounding prong.

Keep all electric cords away from the grill.

⚠️ WARNING

Do not use flammable cleaning materials. Before cleaning, inspect the burner inlet to ensure it is free of obstructions. If obstructions can be seen, use a metal wire to clean. The burner has been straightened out. Shake out the air shutter.

⚠ WARNING

SPIDER AND INSECT INFESTATION

Spiders and insects can nest in the burners/venturi tubes of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition that can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

⚠ WARNING

This unit is for outdoor use only! Do not operate in a building, garage or any other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

⚠ CAUTION

Wait at least five minutes before relighting a hot grill to allow any accumulated gas to dissipate. Keep a spray bottle of soapy water near the gas supply valve and check the connections for gas leaks before each use.

⚠ CAUTION

The side burner cover may be hot if the grill burners are in operation.

⚠ CAUTION

- Do not use a metal knife or any other metal tool to scrape stainless steel parts.
- Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.
- Do not use abrasive cleaners, steel wool pads, or abrasive cloths on stainless steel, painted parts, or brass parts.
- Do not use brass cleaners on the brass option parts. They feature an epoxy coating.

⚠ CAUTION

Handle the smoker box with care. The smoker box is hot when being used. Use sturdy, protective dry potholders.

⚠ DANGER

- If you smell gas
1. Shut off gas to the appliance.
 2. Extinguish any open flames.
 3. Open lid.
 4. If odor continues, immediately call your local gas utility.

⚠ FOR YOUR PROTECTION

1. Do not store or use gasoline or other flammable liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane cylinders (that is not connected for use) in the vicinity of this or any other appliance.

⚠ WARNING

TO PROTECT AGAINST ELECTRICAL SHOCK

1. Do not immerse cord or plugs in water.
2. Unplug from outlet when not in use.
3. Do not operate any outdoor appliance with a damaged cord, plug or after the appliance has been repaired unless the manufacturer for repair.
4. Do not let the cord hang over the edge of the counter or over any surfaces.
5. Use only extension cords with a 3-wire rating for the power of the equipment. For outdoor use with a W-A marking.

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Important Safety

WARN

To reduce the risk of fire, electric sh follow these basic precautions before or side burners.

- Your unit should be properly installed for which it was designed. Do not use other material in your grill. The smoker designed to hold wood chips or other
- Have the technician show you the valve so you can shut off the gas supply smell gas, the connections are not properly have a hole in the gas supply pipe or the gas leak is should be left to a qualified service must be performed by an authorized
- Children should not be left alone where the gas grill is being used. No stand or play on or around the grill items of interest to children around children to crawl inside the cart or
- Use a covered hand when opening the allow heat and steam to escape. To use long handled BBQ tools. Never
- Use sturdy, properly insulated gloves or other substitutes can become entangled dry potholders; wet potholders create Keep potholders away from open flames utensils. Do not touch portions of the with potholders until the hot surfaces
- Only certain types of glass, heat-proof earthenware, or other glazed utensils. These types of materials may break changes. Use only on low or medium
- Select the correct pan size for the is large enough to avoid boilovers save cleaning, and prevent accumulation splattering, or spillovers that can

Important Safety Instructions

- Never leave the grill unattended. High flames and fatty meats will promote flare ups.
- When using the grill, do not touch the grill grates, open burner grates, or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be sure all controls are turned off and the unit has cooled before touching or cleaning any surfaces.

⚠ WARNING

This unit is for outdoor use only! Do not operate in a building, garage or an other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

- Do not use aluminum foil to line drip pans or grill racks. This can upset combustion air flow or trap excessive heat in the control area, resulting in melted knobs.
- The handle of your cooking utensil should be positioned so that it does not extend over adjacent surface burners or interfere with closing the canopy. This will minimize burns, ignition of flammable materials, and possible spillage. Let hot pans cool in a safe place out of children's reach.
- Never grill without the drip tray in place. Make sure it is pushed all the way to the back—in proper position—to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Do not allow large amounts of grease to accumulate in the drip tray as it can catch on fire.

⚠ WARNING

Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

- Before storing, make sure the gas grill is cool. The gas must be turned off at the supply tank, removed, and stored outside in a well-ventilated area out of the reach of children.
- Keep all electric cords away from heated areas of the grill.

Important Safety

- When cooking in windy conditions, locate the unit with proper clearance from combustible surfaces.
- Spiders and insects can nest in the grill. Do not use the grill until they are removed. They can block the gas and air flow to the burners and cause a fire from behind the manifold. Clean the burners periodically.
- Keep the ventilation openings at the top of the cylinder enclosure free and clear to the outside. Do not obstruct the flow of combustion air.
- Clothing fires are potential hazards. Do not wear flowing sleeves around the grill. The grill can ignite pan handles or ignites by burners. Do not use highly flammable clothing—especially fabrics—should not be worn while cooking.
- Do not heat any unopened glass or plastic containers on the grill. Pressure may build up and cause the container to explode, resulting in serious personal harm or death.
- Do not move the appliance during or immediately after use.
- Be sure all controls are turned off before cleaning using any type of aerosol cleaner or other cleaning chemical that produces the spraying effect. The presence of heat, ignite or cause a fire.
- Do not remove the plastic cover on the control panel switch due to safety considerations.
- If the following instructions are not followed, they can cause death or serious injury:
 - Do not store a spare gas cylinder under the grill.
 - Never fill the cylinder beyond 80%.

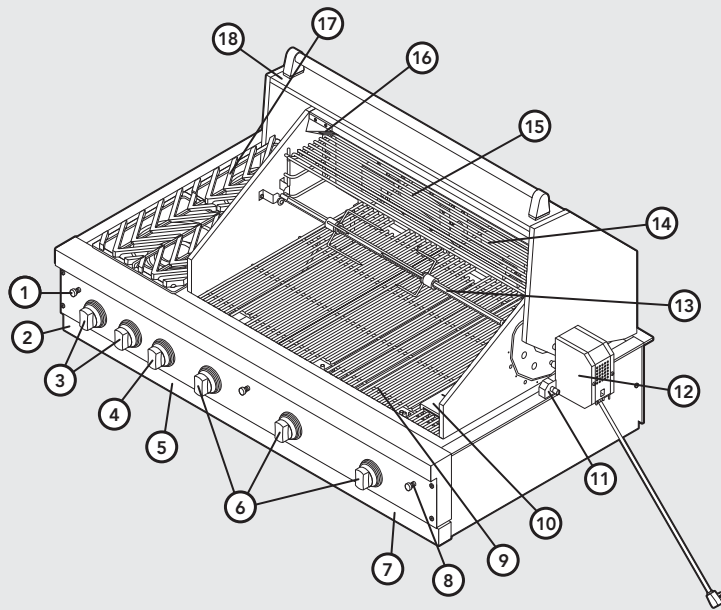
⚠ WARNING



EXPLOSION HAZARD

Do not use the grill as a heat source for flammable materials. Do not use the grill for cooking flammable vapors and oils. This can result in death, explosion, or serious injury.

Features



NOTE: Control locations will vary according to model.

- | | |
|---|----------------------------------|
| 1. Electronic ignition | 11. Rotisserie bracket |
| 2. Pull out drip tray | 12. Rotisserie motor |
| 3. Side burner control knobs (if applicable) | 13. Spit rod w/forks |
| 4. Rotisserie control knob | 14. Warming rack (if applicable) |
| 5. 9V battery—behind control panel | 15. Infrared rotisserie burner |
| 6. Grill burner control knobs | 16. Interior lights (E-Series) |
| 7. 9V battery—behind control panel (some models) | 17. Side burner (if applicable) |
| 8. Interior light switch (E-Series) | 18. Canopy |
| 9. Porcelain grids w/stainless steel flavor generators underneath | |
| 10. Smoker box | |

Before Lighting

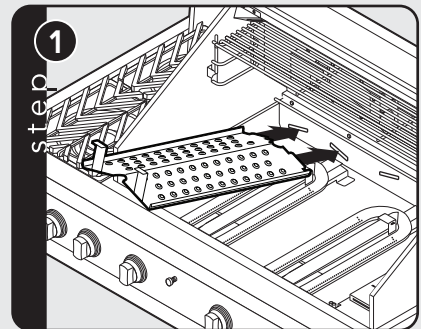
Prior to turning on the gas, inspect the gas hose. Look for evidence of abrasion, kinks, or other damage which could require replacement. Make sure all burner control knobs are turned to the light position. Do not light the burners if the smell of gas is present.

Check the connection with a soap and water solution before attaching the hose. Make sure there is no gas in the tank is upright.

⚠ CAUTION

Wait at least five minutes before relighting if you smell any accumulated gas to dissipate. Keep a fire extinguisher nearby near the gas supply valve and do not use the grill if you detect gas leaks before each use.

Flavor Generator Plates Properly



Place the tabs on rear of stainless steel flavor generator plates into slots on rear panel.

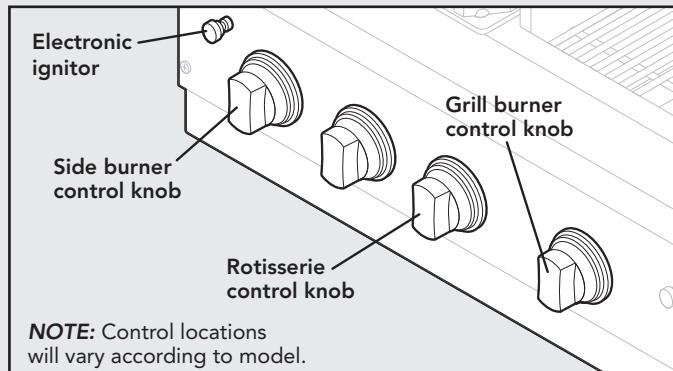
Using Grill with Outdoor Hood

- Outdoor approved hood models should be used in an enclosed (well ventilated) area. Outdoor hoods are for odor removal, but should not be expected to provide protection from natural elements.
- **ALWAYS** turn the outdoor hood to the open position when the grill is used.
- Keep the grill canopy closed as much as possible to help exhaust out the back of the grill. Do not open the hood.
- During breezy conditions, the performance of the hood is compromised.

Lighting Grill

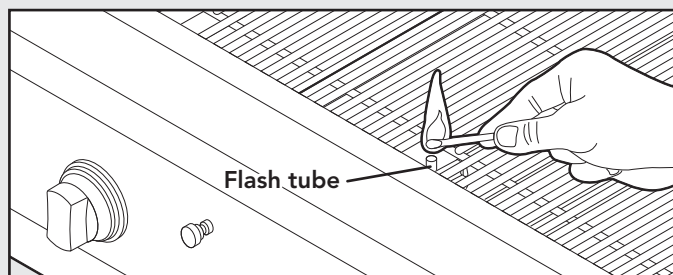
T-Series Models

When lighting a burner, always pay close attention to what you are doing. Be certain you are pressing the battery ignition button (T-Series only) corresponding to the burner you are lighting.



Lighting Grill Burners

Open the hood or remove covers. Push and turn the control knob until the "HIGH" position on the knob aligns with the indicator line on the control panel. **Press the electronic ignition button corresponding to the burner being lit.** You will hear a clicking sound. Turn the control knob to the desired setting. **If the burner does not light in 4 seconds, turn the knob to "OFF" and wait 5 minutes before trying again.** This will allow accumulated gas to dissipate. After several failed attempts the burner can be lit with a paper book match using the flash tubes. If you have just attempted to light the burner with the ignitor, allow 5 minutes for any accumulated gas to dissipate.



Lighting Grill

Place the lit match through the grid of the burner being lit. Keep your face as close as possible. Make sure the match is lit. Push and turn the control knob until the knob aligns with the indicator line. Make sure you are turning the control knob with the burner being lit. **If the burner does not light within 4 seconds, turn the knob to "OFF," wait 5 minutes, and try again.** If the burner will not light after several attempts, see the **Troubleshooting** section.

Lighting TruSear™ Infrared Burner

Before lighting the burner, remove the burner cover. Push in and turn the TruSear™ infrared burner control knob to the "HIGH" position on the knob aligns with the indicator line on the control panel. Press the electronic ignition button corresponding to the control knob. You will hear a clicking sound. Once lit, turn the control knob to the desired setting. **If the burner does not light within 4 seconds, turn the control knob to "OFF." Wait 5 minutes, allow accumulated gas to dissipate and try again.** After several failed attempts, the burner may be lit with a paper book match. Turn the knob to "HIGH" and dropping a match through the burner. If the burner does not immediately light, turn the knob to "OFF", wait 5 minutes and try again.

Lighting Side Burners

First, remove the burner cover or any other covers over the burner grate.

⚠ CAUTION

The side burner cover may be hot if the burner is lit during operation.

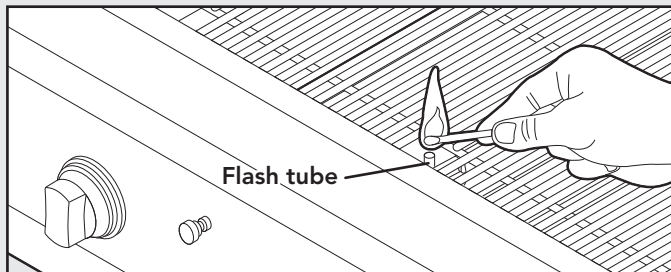
Push and turn the control knob until the knob aligns with the indicator line on the control panel. **Immediately press the electronic ignition button corresponding to the burner(s) being lit or until 4 seconds pass. If the burner does not light after several attempts, wait five minutes, allow accumulated gas to dissipate. If the burner still does not light after several attempts, then the burner cannot be lit with a paper book match.** Push the match next to the burner ports. Push and turn the control knob until the "HIGH" position on the knob aligns with the indicator line on the control panel.

Lighting Grill

Lighting the Grill Burners (E-Series Models)

Make sure the unit is plugged into a properly grounded receptacle. Turn the appropriate control knob counter-clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any "ON" position with the automatic re-ignition system. If the flame goes out for any reason, the burners will automatically re-ignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a clicking sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

Within a few moments, enough gas will have traveled to the burner to be able to light. When the burner lights, turn the burner control to any position to adjust the flame size. **If the burner does not light in 4 seconds, turn the knob to "OFF" and wait 5 minutes before trying again.** This will allow accumulated gas to dissipate. After several failed attempts the burner can be lit with a paper book match using the flash tubes.



If you have just attempted to light the burner with the ignitor, allow 5 minutes for any accumulated gas to dissipate. Place the lit match through the grid next to the flash tube of the burner being lit. Keep your face as far away from the grill as possible. Make sure the match is adjacent to the flash tube. Push and turn the control knob until the "HIGH" position on the knob aligns with the indicator line on the control panel. Make sure you are turning the control knob that corresponds with the burner being lit. **If the burner does not light in 4 seconds, turn the knob to "OFF," wait 5 minutes, and try again.** If the burner will not light after several attempts, see the **Troubleshooting** section.

Lighting Grill

Lighting Infrared Rotisserie (T-Series and E-Series Models)

The location of the infrared burner is subject to strong wind conditions—more so than the other burners. For this reason you should avoid windy conditions.

Open the canopy. Push in and turn the control knob until the "HIGH" position on the knob aligns with the indicator line on the control panel. Press the electronic ignition button on the rotisserie control knob. You will hear a clicking sound. After the burner lights, hold the rotisserie control knob about 5 seconds longer or until the burner is fully lit, turn the control knob to the desired position. If the burner does not light within 4 seconds, release the knob to "OFF". **Wait 5 minutes for the gas to dissipate.** If the burner does not light after several attempts, then the burner can be lit by holding a lit match through the flash tube (with the control knob pushed in at the "HIGH" position) and turn the control knob until the "HIGH" position on the knob aligns with the indicator line on the control panel. Make sure you are turning the control knob that corresponds with the burner being lit. **Never leave the rotisserie control knob in the "ON" position if the rotisserie is not in use.**

Using Grill

Before You Begin

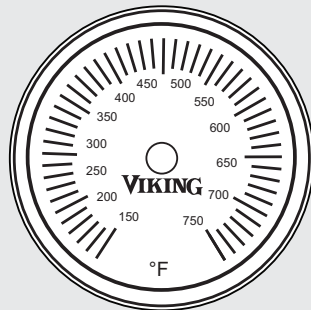
- The first time you use the grill, turn the control knob to "HIGH" and preheat racks for an additional 15 — 20 minutes. This allows the porcelain grates to be "seasoned."
- Before each use, turn the control knob to "HIGH" and preheat for 5 — 7 minutes.
- Check to be certain the drip tray is in place.
- Light the grill burners using the lighting instructions.
- Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "HIGH" and "LOW."
- Allow grill to cool before cleaning. (Drip tray should be cleaned after each use.)

Canopy Thermometers (If Applicable)

Your outdoor grill is equipped with a thermometer on the canopy. The thermometer is designed to aide in the preheating of the grill and closed canopy grilling. The estimated cooking temperatures with the canopy closed are:

WARM 150°F (65°C)
COLD SMOKE 150°F — 200°F (65°C — 93°C)
SMOKE 200°F — 300°F (93°C — 149°C)
GRILL 300°F — 750°F (149°C — 399°C)

Canopy Thermometer



Cooking Tips

Grilling can be either an open or closed canopy grill. Open canopy grilling is excellent for searing like steaks, burgers, chops, and chops. Closed canopy grilling is similar to roasting and is best for meats cooked by heat reflection from the canopy and the burners below.

- When grilling chicken, roasts, well-done steaks, and thick pieces of meat, sear on high heat setting to prevent excessive flare-ups. Cook the food to cook through without burning.
- When grilling large pieces of meat, use a long spatula to ensure that meats are either rare or well-cooked.
- After steaks, chops, or hamburgers are seared, use a long spatula to sear for approximately 1 minute, y use a long spatula under the meat and turn it over. A waffle pattern will be seared onto the meat.
- Use a metal spatula or tongs instead of a fork to turn meat. A fork will puncture the meat and allow juices to escape.
- Turn the meat over only once. Juices will be lost if chops, or hamburgers are turned several times. The best time to turn the meat is after the juice has formed a bubble to the surface.
- To test for doneness, make a small incision in the meat, not across the edge. This will allow you to see the color of the meat.
- Occasionally there may be flare-ups on the grill due to drops of fat falling onto the burners. It is normal to have some flare-ups. If necessary, use a long spatula to move the food until the flames subside.

Cooking Tips

Food	Weight or thickness	Control setting	Total suggested cooking time*	Special instructions and tips
BEEF				
Hamburgers	1/2" (1.3 cm) – 3/4" (1.9 cm)	Med	8 – 15 min.	Grill, turning once when juices rise to the surface. We suggest that ground chuck be used for hamburgers, as it will give you a juicier hamburger. Do not leave hamburgers unattended since a flare-up could occur quickly.
STEAKS				
Rib, club, sirloin, t-bone, porterhouse				Remove excess fat from edge. Slash remaining fat at 2" intervals to keep edges from curling. Grill, turning once
Rare 140°F/60°C	1" (2.5 cm) – 1-1/2" (3.8 cm)	High High	8 – 12 min. 11 – 16 min.	Remove surface fat and fatty tissue. Fold over thin end to form uniformly thick piece. Bind with string. Grill, turning as needed to brown evenly. Brush often with melted margarine or oil.
Medium 160°F/71°C	1" (2.5 cm) – 1-1/2" (3.8 cm)	Med Med	10 – 12 min. 16 – 25 min.	
Well-done 170°F/77°C	1" (2.5 cm) – 1-1/2" (3.8 cm)	Med-High	20 – 30 min. 25 – 35 min.	
Tenderloin	5 lbs (0.3 kg)	High	30 – 40 min.	
POULTRY				
Chicken halves or quarters	2 lbs (0.9 kg) – 3 lbs (1.4 kg)	Med-High	1 – 1-1/2 hours 40 – 60 min.	Place skin side up. Grill, turning and brushing frequently with melted butter or oil.
PORK				
Chops	1/2" (1.3 cm) – 1" (2.5 cm)	Med Med	20 – 40 min. 35 – 60 min.	Remove excess fat from edge. Slash remaining fat at 2" intervals to keep edge from curling. Grill, turning once, and moving if necessary

*These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.

Cooking Tips

Food	Weight or thickness	Control setting
PORK		
Ribs		Med
Ham steaks	1/2" (1.3 cm)	High
Hot dogs		Med
Fish		
Steaks Halibut Salmon Swordfish	3/4" – 1" (0.9 – 1.4 kg)	Med-High
Whole Catfish Trout	4 – 8 ounces (110 – 230 g)	Med-High
Vegetables		
Carrots	Whole	Med-Low
Onions	Whole	Low
Potatoes	Whole	Low
Zucchini, squash	Sliced (halves or quarters)	Med

*These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.

Grilling Tips

TruSear™ Infrared Grilling Tips

Infrared grilling produces intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. As a general rule, foods will cook in about half the time they would take on an ordinary grill.

- Preheat the grill.
- Ensure that meat is fully thawed and that all excess fat is trimmed away prior to grilling.
- Leave the burner set on "HIGH" when placing food on the grill to sear.
- For thicker cuts of meats, adjust burner to a lower setting and continue cooking until desired doneness is reached.

NOTE: When the TruSear™ infrared burner is not use, it must be covered with the provided stainless steel cover for protection from outside elements such as rain.

TruSear™ Infrared Cooking Chart

Food	Thickness	Control setting	Suggested cooking time*
Chicken breast, boneless	N/A	High Reduce to Med	2 – 3 mins. each side cook 8 – 10 mins. total Turn occasionally to prevent burning outside.
Hamburger	1/2 - 3/4" thick	High	2 mins. each side to sear. cook 6 – 8 mins. total. Turn occasionally to prevent burning.
Steaks, ribeye	1-1/2" thick	High	3 mins. each side for rare. 4 mins. each side for medium.
Steaks, filet	1" thick	High	3 mins. each side for rare to med. rare. 3-1/2 mins each side for medium.
Pork chops	3/4" thick	High	4 mins. each side.

*These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.

Smoker Box

Using the smoker box feature intensifies the flavor by adding smoke to the grilling process. The additional smoke creates a "cloud" around the food which permeates meats and vegetables for added smoky flavor. In order to use the smoker box, remove the last set of porcelain grids on the right hand side of the grill. Set the smoker box in the opening so that the front and rear tabs rest on the grill frame.



Wood Chip Use in Smoker Box

There are many wood chips available on personal taste. The most common are oak or hickory. Always soak the chips in water before putting them into the box. Use the "HIGH" setting for smoking, then reduce the heat to a medium setting to prevent them from drying out and flaming. If the chips are dry, add a small amount of water to the box with caution when adding water to a hot tray. This tray may also be filled with water to create steam. Whether smoking or steaming, keep the box closed as much as possible to maximize smoke.

During extended roasting periods, it is recommended to add wood chips and water to the box several times. The amount of times the canopy is open should be limited to about 15 minutes to the cooking time.

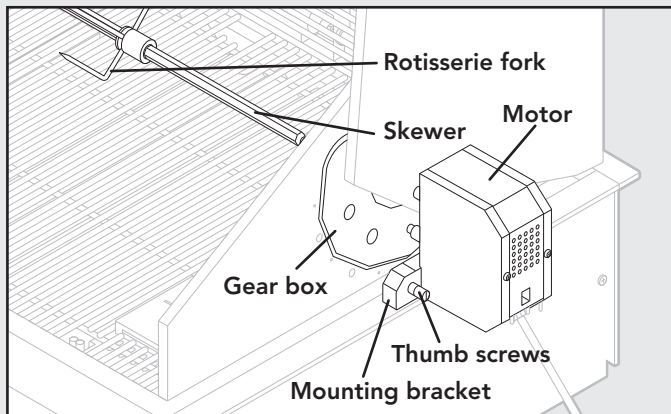
⚠ CAUTION

Handle the smoker box with care. The smoker box is extremely hot when being used. Use insulated gloves or dry potholders.

Rotisserie

The rotisserie burner is an infrared burner which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is great for searing in the natural juices and nutrients found in quality cuts of meat. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute. The red glow will even out in about 5 minutes.

To install the rotisserie motor, align the drive shaft on the motor with the gear box on the side of the grill. Tighten the thumb screws on the motor into the mounting brackets on the grill frame. The skewer for the rotisserie is assembled into the gear box assembly by placing the pointed end into the gear box and resting the rounded end on the wheels on the left side of the grill.



⚠ WARNING

ELECTRICAL SHOCK HAZARD
 This unit is equipped with a grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill.

Rotisserie

To load the skewer, slide one of the (facing away from the end) onto the (the center of the food, then slide the (toward the food) onto the skewer. On the skewer then push the forks firmly (wing nuts with pliers. It may also be (butcher's string to secure loose port (plastic string. Once the food is secu (motor. To turn on rotisserie motor, fl (the rotisserie motor assembly.

If needed, remove the grill grates. P (food. Keep canopy closed while usi (about 15 minutes to the cooking tim (used when cooking large pieces of r (rare, medium, and well cooked.

Rotisserie Cooking Chart

Food	Weight	Con set
Beef rib roast	4 – 6 lbs.	Med
Bnls tip roast	4 – 6 lbs.	Med
Bone-in pork butt	3 – 5 lbs	Med
Bnls pork loin	3 – 5 lbs	M
Smoked ham half	5 – 7 lbs	M
Chicken Whole fryer Quarters	2 – 4 lbs	M Med
Turkey Whole Breast	12 – 14 lbs 5 – 6 lbs	Med Med
Cornish hens	1-1/2 – 2 lbs.	M

**The above information is given as a guide. Settings and times due to factors such as requirements.*

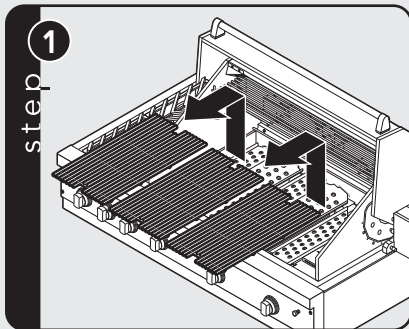
Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Grilling equipment is no exception. Your grill must be kept clean and maintained properly. Viking highly recommends cleaning the grill after each use. A Viking grill cover (sold separately) should also be strongly considered in order to protect your grill from the elements.

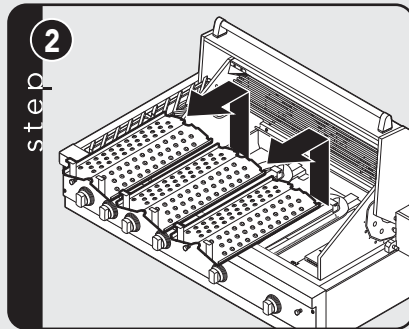
Porcelain Grates/Flavor Generator Plates/Grill Burners

The porcelain grill grates are easily cleaned immediately after cooking is complete and before turning off the flame. Wearing a barbecue mitt to protect your hand from heat, use a stainless or brass bristle barbecue brush to scrub the porcelain burner grid. Dip the brush frequently in a bowl of water. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening the food particles. **IMPORTANT:** It is critical that the flavor plates not be allowed to develop excess build-up of debris over an extended period. Extreme flare-up may occur. For thorough cleaning of the grates and plates, allow to cool, then soak 15 to 30 minutes in a hot water and detergent solution. After soaking, scrub with a teflon scouring pad. **Do not use** a steel wool pad or abrasive cleaners. They could damage the porcelain finish.

Before removing the grates and burners, make sure the gas supply is off and the knobs are in the "OFF" position. To disassemble the grill for thorough cleaning, remove parts after they have cooled in the following order.

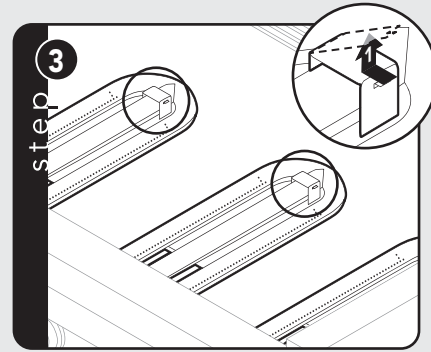


Remove porcelain grill grates.

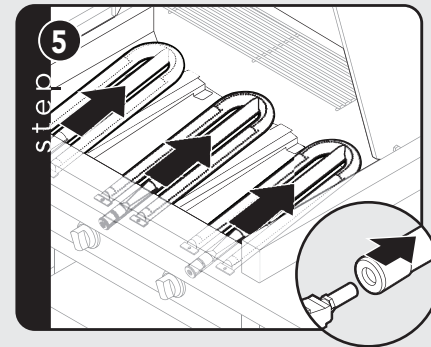


Remove flavor generator plates.

Cleaning and Maintenance



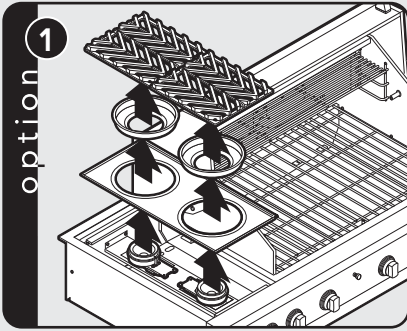
Unclip holding tab at the rear of each burner.



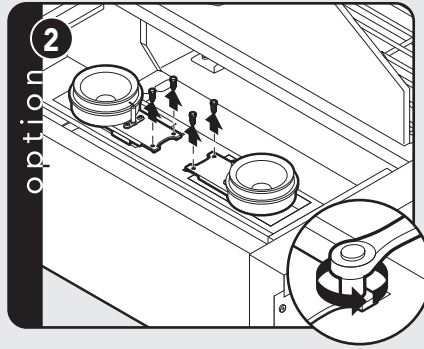
Remove burner from slots located in front mounting bracket.

Cleaning and Maintenance

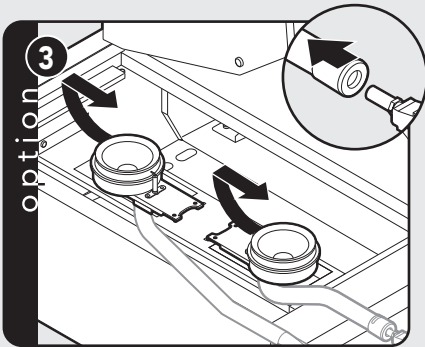
Removing Optional Side Burners for cleaning



Remove the grates, burner bowls, and grate support.



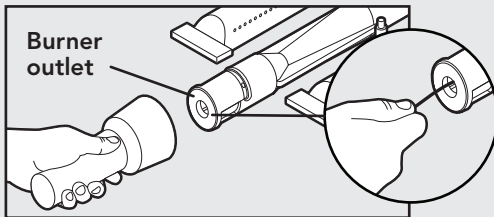
Remove bolts from side burners.



Lift side burners and separate air shutter from orifice.

⚠ WARNING

Do not use flammable cleaning materials. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out. Shake out any debris through the air shutter.



Cleaning and Maintenance

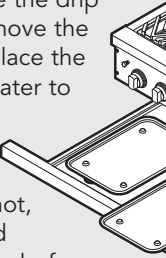
TruSear™ Infrared Grill Burner

When finished cooking, turn the control knob to the OFF position and allow the burner to burn for 5 minutes to eliminate any drippings or debris that have accumulated on the burner, degrading the performance and burner life. After the 5 minute burn-off, turn the burner to OFF and allow to cool completely before cleaning or moving. Wipe excess grease from the burner surfaces.

NOTE: When the TruSear™ infrared grill burner is not in use, it should be covered with the provided stainless steel lid to provide protection from outside elements such as rain.

Drip Tray

The drip tray pans should be removed and cleaned after each use. Allow the drippings in the drip tray to cool completely before removing. To remove the drip tray pans, simply remove the pans from the tray. Place the trays in hot, soapy water to clean. Wipe up any debris that may have collected in the drip tray with a hot, soapy towel. Dry and replace drip tray pans before next use.



⚠ CAUTION

- Do not use a metal knife or any other sharp object to clean stainless steel parts.
- Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will penetrate and damage stainless steel. Wipe up any spills immediately.
- Do not use abrasive cleaners, steel wool, or scouring pads on stainless steel, painted parts, or epoxy coating.
- Do not use brass cleaners on the stainless steel. The stainless steel feature an epoxy coating.

Cleaning and Maintenance

Infrared Rotisserie Burner

Special care is not required for the infrared rotisserie burner. It is designed as a self-contained unit. Do not attempt to clean it. Its own operation burns off any impurities which may condense on it.

Individual part cleaning chart		
Part	What to use	How to clean
Stainless steel*	Mild detergent and warm water or stainless steel cleaner	Wipe with soft cloth or sponge. Use stainless steel cleaner to remove fingerprints and smudges. Rinse and dry thoroughly.
Porcelain parts (Grates)	Mild detergent and warm water or nonabrasive household cleaners.	Wipe with soft cloth or sponge. Rinse and dry thoroughly. For stubborn spots, occasionally use a non-caustic oven cleaner (fume free).
Flavor Plates	Mild detergent and warm water or stainless steel cleaner	Soak in warm water and mild detergent. For stubborn spots, scrub with stainless or brass bristle BBQ brush. Wipe down with heavy-duty cloth or sponge. Dry thoroughly.
Control knobs	Mild detergent and warm water or nonabrasive household cleaners. Do not soak.	Wipe with soft cloth or sponge. Rinse and dry thoroughly.
Painted parts (Canopy)	Mild detergent and warm water or nonabrasive household cleaners	Wipe with soft cloth or sponge. Rinse and dry thoroughly.

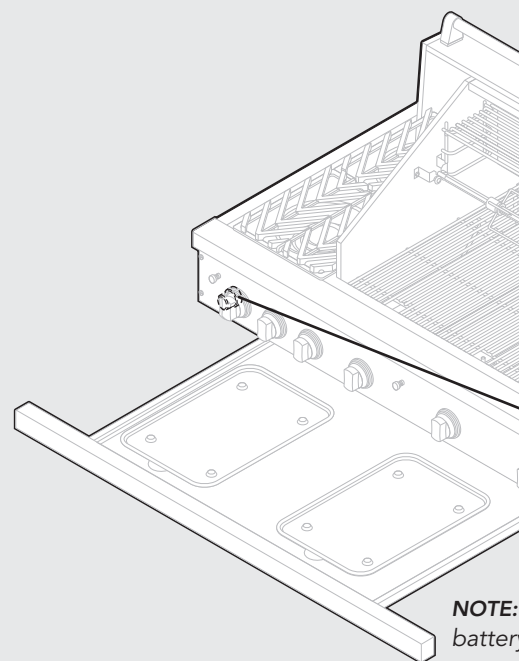
***NOTE:** Under rare conditions, such as an extremely salty environment, small amounts of rust may accumulate on stainless steel parts. These small amounts of surface rust can easily be removed by applying Soft Scrub® Gel to a damp sponge and wiping with the stainless steel grain. It is important to make sure you wipe with the grain for the most efficient removal of surface rust.

Cleaning and Maintenance

Battery Replacement

Each T-Series grill is equipped with a battery for ignition. The 30"W. models only have one battery located under the left hand side of the control panel. The battery locations are shown in the diagram. To replace the battery:

1. Slide out drip tray.
2. Locate round black cap, which is located under the battery symbol on the control panel.
3. Unscrew cap. Battery is snapped into place.
4. Replace the battery by connecting the positive (+) post inside burner box.
5. Snap cap on battery and screw back into control panel.



NOTE: battery symbol on control panel.

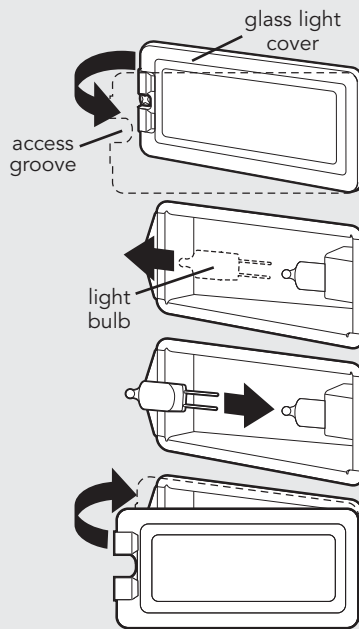
Replacing Interior Halogen Canopy Lights

⚠ CAUTION

DISCONNECT THE ELECTRIC POWER BEFORE REPLACING BULB.

Do not touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

1. Unsnap glass light cover using a screwdriver in the access groove.
2. Firmly grasp light bulb and pull out.
3. Replace with halogen bulb using volt and wattage requirements listed on glass cover.
4. Replace the light cover by snapping glass cover onto metal box.
5. Reconnect power.



Spider Inspection

You should inspect the burners/venturi tubes at least once a year, or immediately if any of the following conditions occur.

- The smell of gas along with the burner flames appearing yellow.
- The grill does not reach the proper temperatures.
- The grill heats unevenly.
- The burners make a popping noise.

⚠ WARNING

SPIDER AND INSECT INFESTATION

Spiders and insects can nest in the burners/venturi tubes of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition that can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

PROBLEM	POSSIBLE CAUSE
T-Series grill won't light when the ignitor is pressed	Make sure the ignitor tip is on (is on) the burner. The ignitor tip is not touching the burner tip. The ignitor tip is not touching the burner tip. The ignitor tip is not touching the burner tip.
Burner flame is yellow or orange and a gas odor is present	Check the burner. Check the burner.
Low heat with knob on "HIGH"	Is the burner adequately cleaned? Is the burner applied at the correct rate? Is the burner closed? Is the burner pressed?
Burner will not light	Is the burner you mentioned?
Burner lights, but will not hold flame once button is released	Is the burner from the burner? Is the burner depressed until the burner spots?
If your grill rotisserie should fail to operate	Is the electrical or is a...

